SON & CUBANO
Tapas

Craquetas de Luesa
Goat cheese and hazelnut fritters drizzled with honey and lime

Camarones Mojito
Shrimp sautéed in Spanish white wine, fresh garlic cloves, and red pepper flakes

Charizos Español
Spanish sausage sautéed with garlic and red pepper flakes

Pastelitos de Picadillo
Homemade puff pastry filled with Cuban spiced ground beef

October 17th, 2007
Son Cubano Restaurant
Entrees

La Paella
Traditional Paella: Saffron Rice cooked with a mix of fresh seafood, chicken and Spanish sausages

Churrasco a la Parilla
Charbroiled skirt steak marinated with chimichurri and served with yucca stix

Baby Pernil
Slow roasted pork shank served with a corn and sausage stew

Salmon Mango
Broiled salmon with a mango sauce and served with white rice

Dessert

Flan
Caramel custard served with brown sugar caramel sauce

Tres Leches
San's classic sponge cake made of three milks and topped with homemade whip cream